



# Nut nibbles

Recipe by V-ZUG LTD



Preparation 15 Mins  
Cooking time 25 Mins  
Appliance Comhair SE from 2015

## Preparation

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- ½ orange, unwaxed, zest
- 1 tsp salt
- 2 tbsp olive oil
- 3 tsp curry powder
- 1 tsp turmeric
- 1 knife tip of cayenne pepper
- 100 g almonds, whole, blanched
- 100 g cashew nuts, whole
- 100 g hazelnuts, whole

### **(Pre-)heat cooking space to 150 °C with Hot air**

Mix all the ingredients together except for the nuts. Add the nuts, mix together well so that all the nuts are covered with a fine layer of spice.

Spread the nuts out evenly on a lined baking tray.

Put the tray into the preheated cooking space. Roast.

### **Put the food in**

**Hot air 150 °C for 25 Mins**

Leave the nuts to cool down.

## Accessories

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Baking tray

